

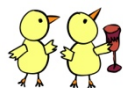
Wine & Cheese by TCC's August 2019 Clueless Connoisseur Red Wine Club

We're changing things up again this month ... we've selected one wine for you to enjoy and there's no better way to start things off than with a quote from their website: "High Dive is the excitement you feel when you start your journey. The freedom when you dive in, let go and enjoy." This is the perfect way to describe High Dive Napa Valley. This wine is a collaboration of three wine industry friends, Yoav Gilat (SHARE A SPLASH Wine Co.), Peter Heitz (winemaker at Turnbull Cellars), and Scott Palazzo (winemaker at Palazzo Wines) who wanted to create a Cabernet blend that takes us back to what first made Napa Valley so beloved in the 1970's. They've created a "Left Bank" Bordeaux style red blend that showcases the best of Napa's terroir, ripe fruit and richness from Oakville and elegance, finesse and fresh acidity from Carneros. Enjoy!

High Dive Napa Valley

Varietal composition:	68% Cabernet Sauvignon, 16% Merlot, 14% Cabernet Franc, 2% Petit Verdot
Vineyard Location:	Oakville and Carneros, Napa Valley, California
Vintage:	2015
Alcohol:	14.5%
Tasting Notes:	Aromas of black cherry and raspberry with flavors of ripe strawberry and blackberry with a long, silky finish.
Food Pairings:	Pair with our BLTCC, Burrata Plate with Serrano Lomo and Housemade Apricot Sauce and Cypress Grove Humboldt Fog.
Cheese Club Pairing:	For this month's cheese club, try with both the Mancuso Cheese Co fresh ricotta and the fresh mozzarella. The rich berry flavors in the wine enhance the sweet cream flavors in both cheeses.

Have a great month!
The Gang at TCC



Wine & Cheese by TCC



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HIGH DIVE

2015

NAPA VALLEY

High Dive is a collaboration between **Share a Splash Wine Co.** Founder, Yoav Gilat, iconic winemaker, Peter Heitz, and acclaimed winemaker and owner, Palazzo Wines, Scott Palazzo. Limited production, High Dive is crafted from a portfolio of several of the best vineyards in Napa Valley. The wine's 'Left Bank' Bordeaux style blends world-class Cabernet Sauvignon with additional Bordeaux varietals.

WINEMAKERS

Peter Heitz and Scott Palazzo

PRODUCTION

3,600 bottles

AVA | SOIL TYPES

High Dive is sourced from the ideal Napa Valley microclimates of Oakville (volcanic red clay) and Carneros (shallow clay)

2015 GROWING SEASON

The 2015 growing season in Napa Valley started out with unseasonably warm temperatures in the late winter and early spring. This resulted in an early bud break and bloom. Colder temperatures in May (during the peak of bloom) caused uneven fruit set which ultimately resulted in a much smaller crop in 2015, compared to the three abundant vintages that preceded it. The resulting wine displays an intriguing purity of flavor, and rich density while driving on freshness.

VARIETAL COMPOSITION

68% Cabernet Sauvignon, 16% Merlot, 14% Cabernet Franc, 2% Petit Verdot

TECHNICALLY

Alcohol: 14.5 % | TA: 6.5 g/L | pH: 3.66

Aged 19 months in 65% new French oak from select artisan Coopers.

TASTING NOTES

Dark berries and black cherry aromatics lead to a dense core of cassis. Field ripe strawberries, crushed blackberries and brooding blue tones encapsulate powerful textural highlights. Fantastic density and weight, with an expanding midpalette that turns to purity and uplift in finishing.

High Dive represents the thrill, magic, and joy of life. It is the excitement you feel when you start your journey, the freedom when you dive in, let go and enjoy.

